



Montana
Office of Public Instruction
 Denise Juneau, State Superintendent

Office of Public Instruction
 P.O. Box 202501
 Helena, MT 59620-2501
 406.444.3095
 888.231.9393
 406.444.0169 (TTY)
 opi.mt.gov

THINK FOOD

School Nutrition Programs

Shipment 4

October 2014



USDA FOODS DELIVERIES

The R & K Trucking Company of Montana won the OPI School Nutrition Programs contract to deliver the USDA Foods. They are doing their best to work with our USDA Foods delivery policy. They also want to make the delivery of the USDA Foods cost effective. With a new company there also comes change. So far, they have not set an exact delivery schedule. They are combining orders to fill the trucks so your delivery may not arrive on the same week every shipment.

Our USDA Foods Delivery Policy states that deliveries are to be made from 7:00 a.m. to 5:00 p.m. Monday through Friday. We know that everyone would like to receive their delivery at the time that is most convenient for your schedule but unfortunately with 260 plus schools to deliver to, road work, bad weather etc. that is not possible.

The USDA Foods Delivery Policy is available on the OPI website listed below.
<http://www.opi.mt.gov/pdf/SchoolFood/FDCP/09DeliveryPolicy.pdf>.

If you have questions regarding the USDA Foods Delivery Policy call Food Distribution at (406) 444-4415.

WINNERS!!

The Montana School for the Deaf and Blind foodservice staff were nominated and selected to receive the 2013 Governor's Award for Excellence in Performance for their dedication in providing nutritious lunches, dinners and holiday meals for



their students. Congratulations to Maeona Lee and her staff!

USDA FOODS

There are still frozen peas at \$19.79 per case and pork roasts at \$55.48 per case available for shipping on shipment 4.



Remaining entitlement balances can be found by clicking on the following link:
<http://www.opi.mt.gov/pdf/SchoolFood/FDCP/1314RemainingEntitle.pdf>. If clicking on this link does not work the report can also be found by going to www.opi.mt.gov. From there select Programs, School Programs, School Nutrition Programs, USDA Foods Programs, and Commodity Information.

E-mail your requests to juwilson@mt.gov by October 10, 2013.

PREVENTING THE FLU

Flu season is upon us once again. Everyday preventive actions can help slow the spread of germs that can cause many different illnesses and may offer some protection against the flu. Try to avoid close contact with sick people. If you get sick with a flu-like illness the Centers for Disease Control and Prevention recommends that you stay home for at least 24 hours after the fever is gone except to get medical care or for other necessities. The fever should be gone without the use of a fever-reducing medicine. While sick limit your contact with others as much as possible. Cover your nose and mouth with a tissue when you cough or sneeze. Throw the tissue in the trash after you use it. Wash your hands often with soap and water and avoid

touching your eyes, nose and mouth. Clean and disinfect surfaces that may be contaminated with germs like the flu.



For more preventive actions visit either the Montana Department of Health and Human Services website at www.dphhs.mt.gov or the Centers for Disease Control website at www.cdc.gov.



FOOD DAY REMINDER

Don't forget to join schools, colleges, preschools, other institutions and people across Montana as we celebrate Food Day by crunching on local or regionally grown apples on **October 24th at 2:00 p.m.**

Visit the OPI School Nutrition Programs Farm to School website at: http://opi.mt.gov/Programs/SchoolPrograms/SchoolNutrition/index.html#gpm1_3 for ideas, recipes and other resources for your Farm to School Month celebration.

TRAINING SCHEDULE

Be sure to check out the OPI School Nutrition Programs website for the list of foodservice manager trainings available throughout the month of October. The specialists are offering both basic and refresher training classes. The trainings are free, but registration is required. Online registration is available by going to http://opi.mt.gov/PDF/SchoolFood/CurrentNews/13_14TrainingSchedule.pdf.

Something new this year is the specialists Regional Meet and Greets. Be on the lookout for an e-mail invitation to attend a meet and greet in your area. Specialists Teresa, Emily, and Tara will be hosting these informal discussions about

Montana school nutrition programs throughout the year.

BUILD A STRONGER MONTANA: END CHILDHOOD HUNGER SUMMIT



In September the *Build a Stronger Montana: End Childhood Hunger Summit* sponsored by the Montana Partnership to End Childhood Hunger was held at Montana State University in Bozeman. Over 200 people came together for the two-day summit. The conference offered attendees the opportunity to learn strategies and to become inspired to take action in their own communities to help end childhood hunger.

Presentations by Karen Billings, Division Administrator for OPI Health Enhancement Division and Dayle Hayes, from Nutrition for the Future, stressed the strong connection between nutrition and learning and the importance of collaboration in addressing this issue.

Best practices for expanding participation in school breakfast, lunch, afterschool programs and summer feeding programs were shared by Edward Christiansen of *Missoula County Public Schools*, Dr. Kimberly DeBruycker from *Gallatin Gateway School* and Camille McGovern from *Boulder Schools*.

Superintendent Jim Notaro and Food Service Supervisor Rhiannon Reardon from *Manhattan Schools* and Food Service Manager Lynne Keenan from *Browning School District* shared their strategies on breakfast in the classroom, farm to school and serving summer meals with a truck.

For information more contact Katie Bark at kbark@mt.gov or visit the following website. <http://mt.nokidhungry.org/partnership-end-childhood-hunger>.